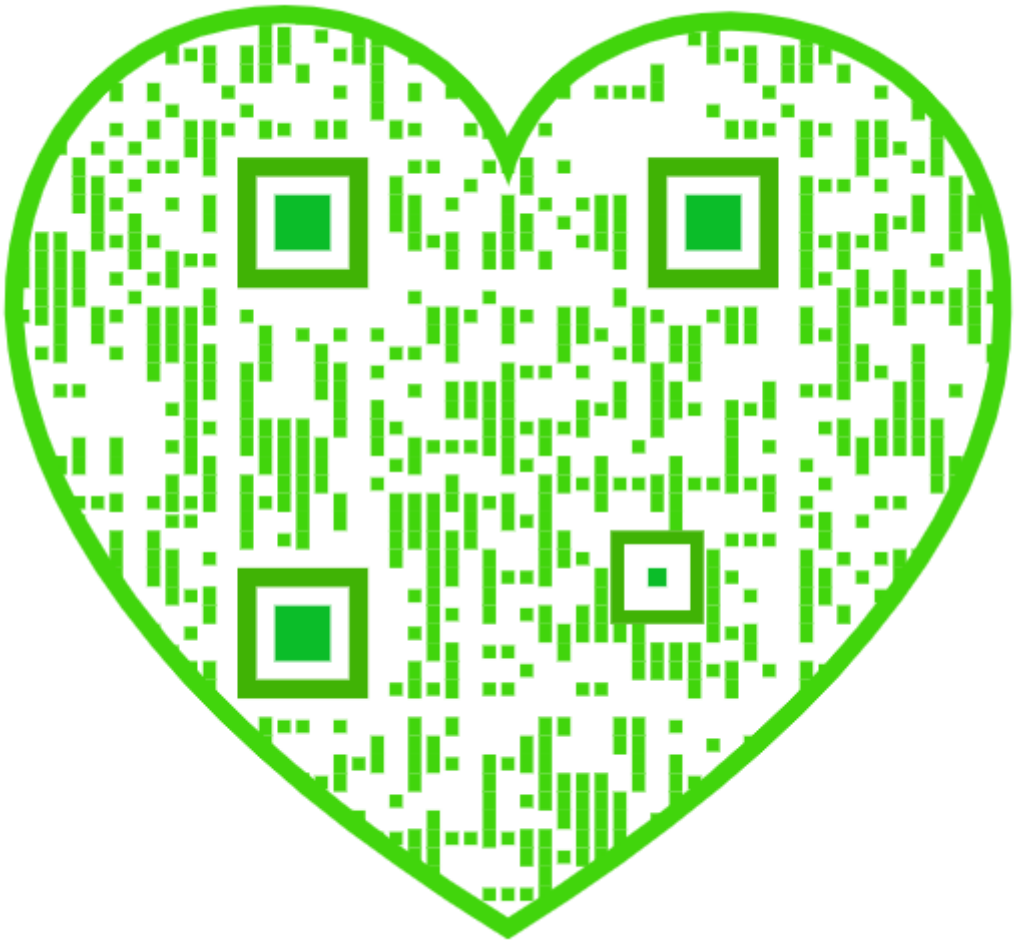

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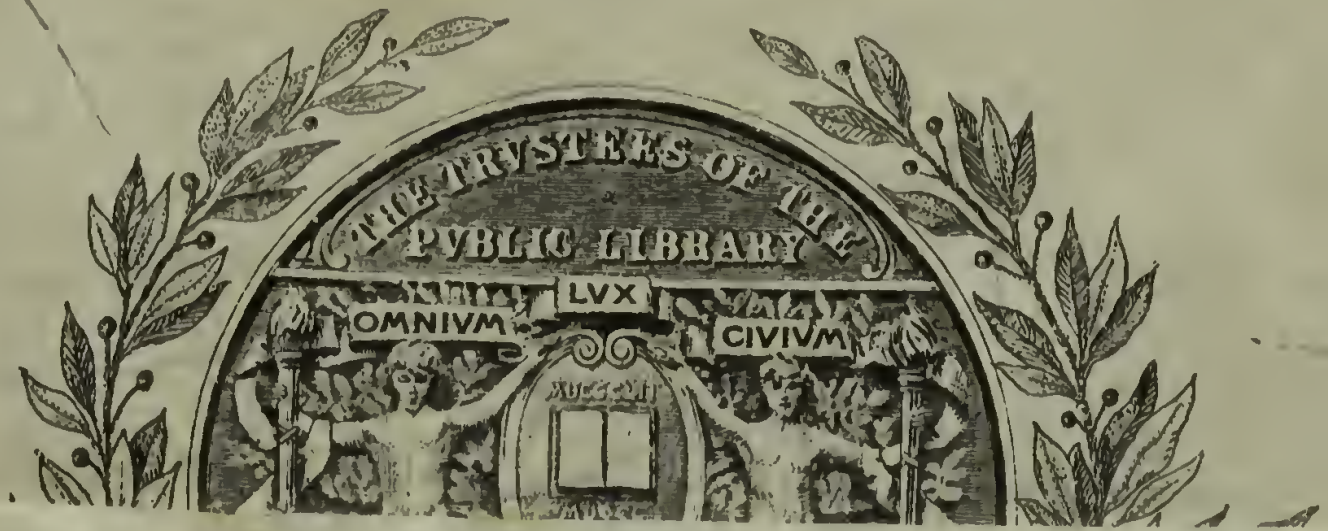

THE

Hand-Book of Carving;

WITH

HINTS

ON THE

ETIQUETTE OF THE DINNER TABLE.

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WITH NUMEROUS ILLUSTRATIVE FIGURES.

-- LONDON:

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MANUAL LABOUR AND MORSE MOTIVE

PREFACE.

WITHOUT a perfect knowledge of the art of Carving, it is impossible to perform the honours of the table with propriety; and nothing can be more disagreeable to one of a sensitive disposition, than to behold a person at the head of a well-furnished board, hacking the finest joints, and giving them the appearance of having been gnawed by dogs.

It also merits attention in an economical point of view—a bad carver will mangle joints so as not to be able to fill half a dozen plates from a sirloin of beef, or a large

tongue ; which, besides creating a great difference in the daily consumption in families, often occasions disgust in delicate persons, causing them to loathe the provisions, however good, which are set before them, if helped in a clumsy manner.

I cannot therefore too strongly urge the study of this useful branch of domestic economy; and I doubt not that whoever pays due attention to the following instructions, will, after a little practice, without which all precept is unavailing, speedily acquire the reputation of being a good carver.

I have prefixed a few Hints on the Etiquette of the Dinner Table, which I trust will be found useful. In that, however,

much must be left to a quick and observant eye, and a determination to render yourself as agreeable as possible.

For a knowledge of etiquette in general I cannot recommend you to a better treatise than that entitled "Etiquette for Gentlemen."

CONTENTS.

Page

Hints on the Etiquette of the Dinner Table . 1

SECTION I.—FISH.

Mackerel 12

Salmon 13

Carp, Perch, Haddock, &c. 14

Cod's Head and Shoulders 15

Turbot 16

Brill, Soles, Plaice 17

SECTION II.—JOINTS.

Shoulder of Mutton 19

Leg 20

Haunch 21

Saddle 21

Loin 22

Fore Quarter of Lamb 22

Page

Shoulder 23
Leg 23
Loin 24
Aitch-Bone of Beef 24
Sirloin 25
Ribs 26
Round 26
Tongue 27
Calf's Head 28
Loin of Veal 29
Breast 29
Fillet 30
Hand of Pork 30
Roast Pig 31
Loin 32
Leg 32
Ham 33

SECTION III.—POULTRY, GAME, ETC.

A Fowl 35
A Turkey . . . . . .

CONTENTS.

	Page
A Partridge	37
A Pheasant	38
Woodcocks, Grouse, &c.	39
Snipes	39
Pigeons	39
A Goose	40
A Duck	41
Haunch of Vension	42
Hare	43
Rabbit	44

on your right hand; then, standing behind your chair, you will direct all your visitors to their respective seats.

Having taken your seat you will now dispatch soup to each of your guests, from the pile of plates placed on your right hand, without questioning any whether you shall help them or not; but dealing it out silently, you will first help the person at your right hand, then at your left, and so throughout the table.

Of course you will carve the meats yourself, or why did you buy this book? surely not with the intention of teaching your servants how to perform that important duty. You will not ask to be allowed to help your guests, but supply a plate in silence, and hand it to your servants, who will offer it to such of the company as are unprovided. Never offer soup or fish a second time.

If a dish be on the table, some parts of which are preferred to others, according to the taste of individuals, all should have the opportunity of choice. You will simply ask each one if

he has any preference for a particular part; if he replies in the negative, you are not to repeat the question, nor insist that he must have a preference.

Do not attempt to eulogise your dishes, or apologize that you cannot recommend them,—this is extreme bad taste; as also is the vaunting of the excellence of your wines, &c. &c.

Do not insist upon your guests partaking of particular dishes. Do not ask persons more than once, and never force a supply upon their plates. It is ill-bred, though common, to press any one to eat; and, moreover, it is a great annoyance to be crammed like turkeys.

Neither send away your plate, nor relinquish your knife and fork, till your guests have finished.

Soup being removed, the gentleman who supports the lady of the house on her right should request the honor of taking wine with her; this movement will be the signal for the rest. Should he neglect to do this, you must challenge some lady.

Until the cloth be removed you must not drink wine except with another. If you are asked to take wine, it is a breach of etiquette to refuse. In performing this ceremony (which is very agreeable if the wine be good) you catch the person's eye, and bow politely. It is not necessary to say any thing.

If you have children, never introduce them after dinner unless particularly asked for, and then avoid it if possible.

Never make any observations to your servants at dinner, other than to request them to provide you with what you require, or to take away that which may be removed.

With the dessert, you will have a small plate, two wine glasses, and *doyleys*, placed before each guest. If fresh fruit be on the table, as pears, apples, nectarines, &c., a knife with a silver or silver-plated blade should be placed by the side of each plate; a steel blade, in addition to being discoloured by the juices, imparts an unpleasant flavour to the fruit.

AS GUEST.

To dine out it is usually understood that you must be invited; there are, however, some *gentlemen!* who have attained to that high degree of refinement which enables them to dispense with such a stupid ceremony. They drop in as dinner is being served up, when it is impossible that the party on whom they intrude can do other than request them to stay and dine, though we suspect he has a much stronger *inclination* to kick the unwelcome guest into the street.

We would recommend you to eschew such practices, but when invited, return an answer in plain terms, accepting or declining. If you accept, be there at the time appointed. It is inconvenient on many accounts to yourself and to your friends, either to be too late or too early.

You will probably have to wait a little time before dinner is announced. During this short period render yourself as agreeable as possible to the assembled company.

Your host will doubtless point out to you the lady he wishes you to escort to the dining room. You will be in readiness to attend upon her the moment you are summoned to adjourn. Offer her your right arm and follow in order. Should you have to pass down stairs, you will give the lady the wall. You will take your seat at the table on the right hand of the lady you conducted.

Being seated soup will be handed round. When offered take it; but if you prefer fish, pass it on to your neighbour. You must not ask for soup or fish a second time; it will not be offered—you would not be so rude or selfish as to keep the company waiting for the second course, that you may have the pleasure of demolishing a double portion of fish.

Fish must be eaten with a silver fork, as the acid in the sauce, acting on the steel of an ordinary fork, gives an unpleasant flavour to the dish. For this reason also a knife should not be used in eating fish.

If asked whether you have a preference for any dish, or any particular part of a dish, answer plainly and distinctly as you wish.

Pay as much attention to your companion on your left as politeness requires, but do not be unnecessarily officious. People do not like to be stared at when eating.

When you are helped to any thing do not wait until the rest of the company are provided. This is very common in the country, but shows a want of good breeding.

Do not allow your plate to be overloaded with a multifarious assortment of vegetables, but rather confine yourself to one kind. When you take another sort of meat, or a dish not properly a vegetable, you must change your plate.

If you have the honour of sitting on the right hand of the hostess, you will immediately on the removal of soup, request the honour of taking wine with her.

Finally, to do all these things well, and to be *au fait* at a dinner party, be perfectly at

your ease. To be at ease is a great step towards enjoying your own dinner, and making yourself agreeable to the company. Fancy yourself at home; performing all the ceremonies without any apparent effort. For the rest, observation and your own judgment will be the best guide, and render you perfect in the etiquette of the dinner table.

ON CARVING.

In Carving, your knife should not be too heavy, but of a sufficient size, and keen edge. In using it, no great personal strength is required, as constant practice will render it an easy task to carve the most difficult articles; more depending on address than force.

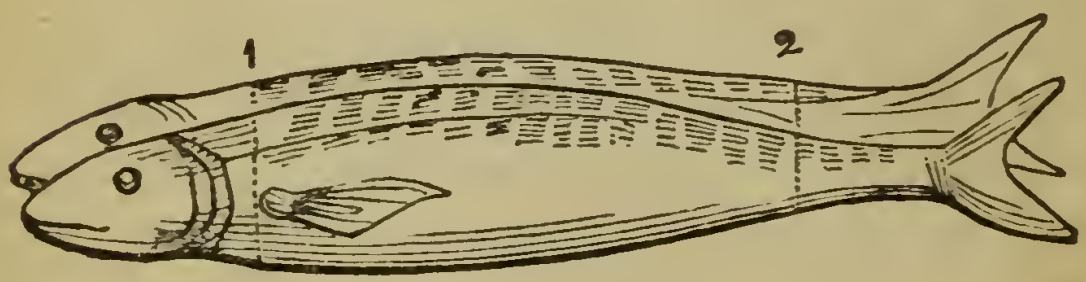
The dish should be sufficiently near to enable the carver to reach it without rising, and the seat should be elevated so as to give command over the joint.

Show no partiality in serving, but let each person at table have a share of such articles as are considered best, for however you conciliate the one you favour, you must bear in mind that you make enemies of the other guests.

SECTION I.

FISH

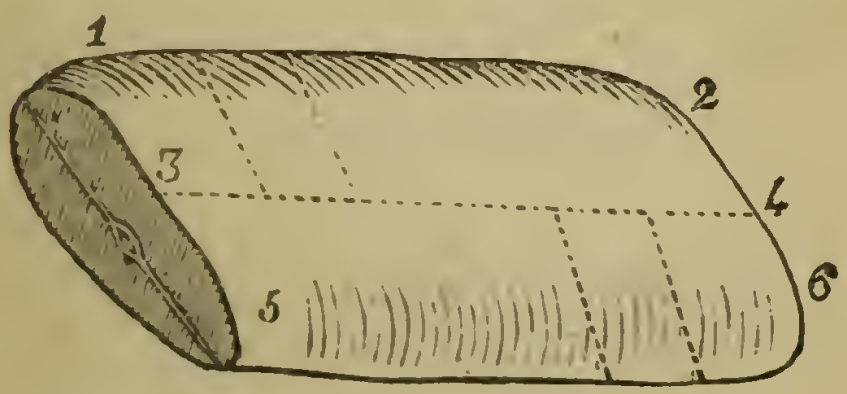
requires very little carving; it should be carefully helped with a fish-slice, which not being sharp prevents the flakes from being broken, and in Salmon and Cod these are large and add much to their beauty; a portion of the roe, milt, or liver, should be given to each person.



MACKEREL.

In helping, first cut off the head, at 1, as that part is very inferior and unsavoury, then

divide down the back, and give a side to each; if less is asked for, the thickest end, which is the most choice, should be served. Enquire if the roe is liked; it may be found between 1 and 2; that of the female is hard, of the male soft.



SALMON

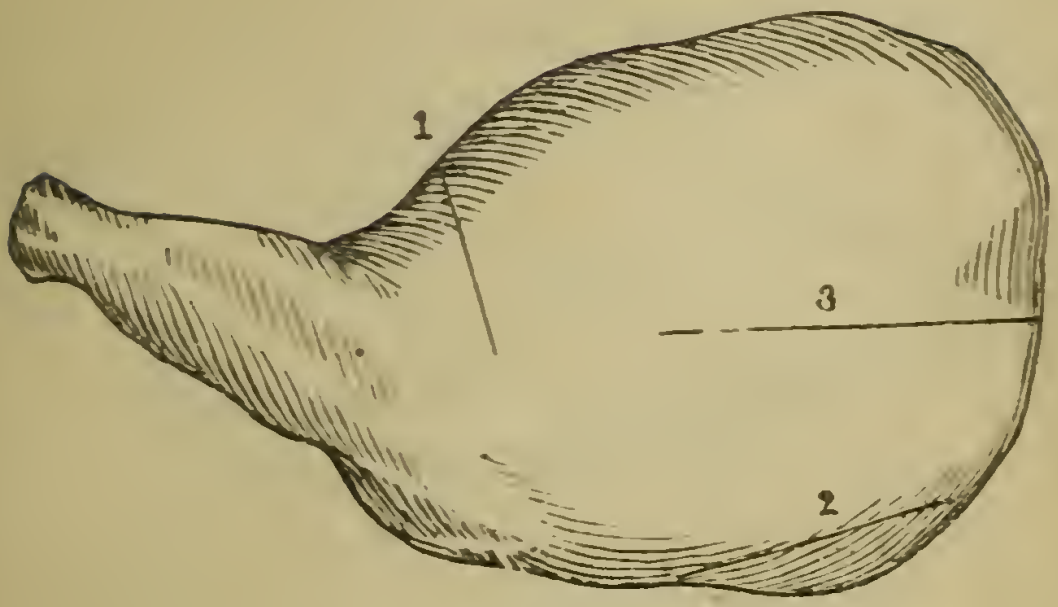
is rarely sent to table whole, but a piece cut from the middle of a large fish, which is the best flavoured part of it. Make an incision along the back, 1-2, and another from 5 to 6; then divide the side about the middle, in the line

3-4, cut the thickest part, between 1-3, 2-4, for the lean, the remainder for the fat, ask which is preferred, and help as the fancy of your guests may demand. When the fish is very thick, do not venture too near the bone, as there it has an ill flavour and is discoloured.

In paying your respects to a whole Salmon, you will find the choice parts next the head, the thin part next, the tail is considered less savoury.

CARP, PERCH, HADDOCK, ETC.,

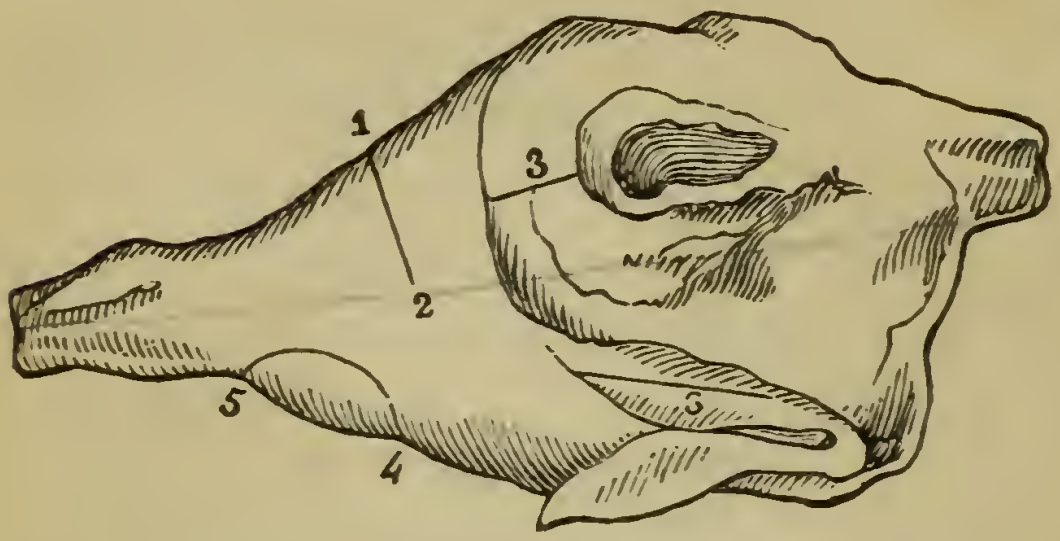
will be easily helped by attending to the foregoing directions. The head of the Carp is esteemed a delicacy, which should be borne in mind.



SHOULDER OF MUTTON.

Cut into the bone, at the line 1, and help thin slices of lean from each side of the incision; the prime part of the fat lies at the outer edge, at 2.

Should more meat be required than can be got from that part, cut on either side of the line 3, which represents the blade bone, and some good and delicate slices may be procured. By cutting horizontally from the under-side, many "nice bits" will be obtained.



LEG OF MUTTON.

The finest part is situated in the centre, at 1, between the knuckle and farther end; insert the knife there, and cut thin deep slices each way, as far in as 2. The outside rarely being very fat, some neat cuts may be obtained off the broad end, at 3. The knuckle of a fine leg is tender, though dry, and many prefer it, although the other is the most juicy. There are some good cuts on the broad end of the back of the leg, from which slices may be procured lengthways.

The cramp bone is by some esteemed a delicacy, to get it out cut down to the thighbone, at 4, and pass the knife under it in a semi-circular course, to 5.

HAUNCH OF MUTTON

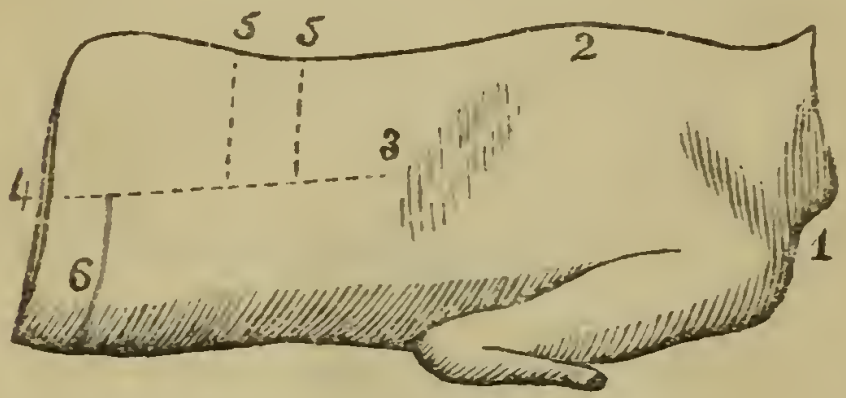
consists of the leg and part of the loin, cut so as to resemble a haunch of Venison. It must be helped at table in a similar manner.

SADDLE OF MUTTON

This is an excellent joint, and produces many nice bits. Cut the whole length of it close to the back bone, and take off some long thin slices in that direction. The upper division consists of lean, the fat may be easily got at by cutting from the left side.

LOIN OF MUTTON

As the bones of this joint are divided it is very easily managed; begin at the narrow end and take off the chops, when the joints are cut through, some slices of meat may be obtained between the bones.



FORE QUARTER OF LAMB.

First divide the shoulder from the oven, which consists of the breast and ribs, by pass-

ing the knife under the knuckle, in the direction of 1, 2, 3, and cutting so as to leave a fair portion of meat on the ribs, lay it on a separate dish, and squeeze the juice of half a Seville orange over the other part, which after being sprinkled with pepper and salt should be divided in the line 3-4. This will separate the ribs from the gristly part, and you may help from either as may be chosen, cutting as directed by the lines 5, 6.

SHOULDER OF LAMB

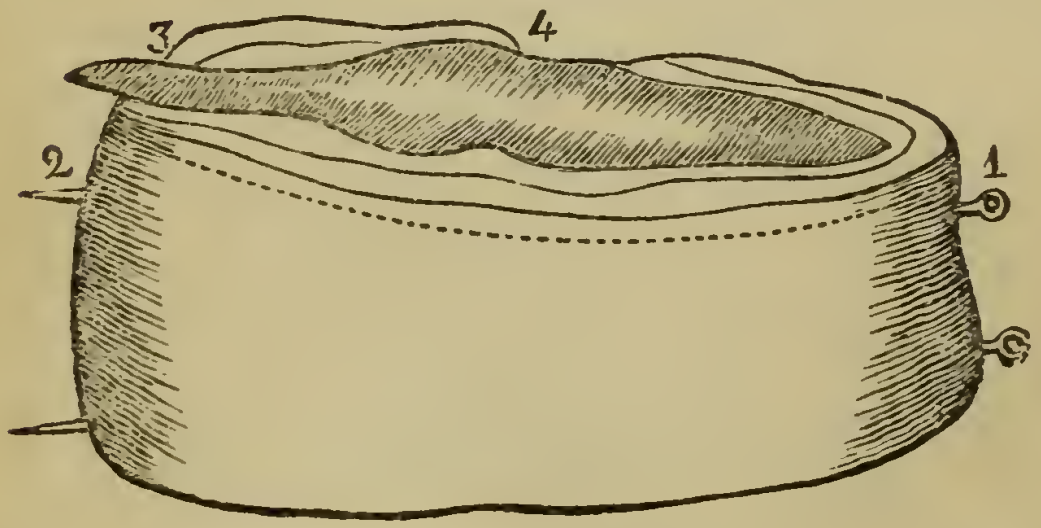
must be carved like a shoulder of mutton, of which it is a miniature edition.

LEG OF LAMB.

Follow the directions given for leg of mutton at page 20.

LOIN OF LAMB

may be helped similar to a loin of mutton; see page 18. This, and the two foregoing, being small joints, should be helped sparingly, as there is very little meat on them, especially when first in season.

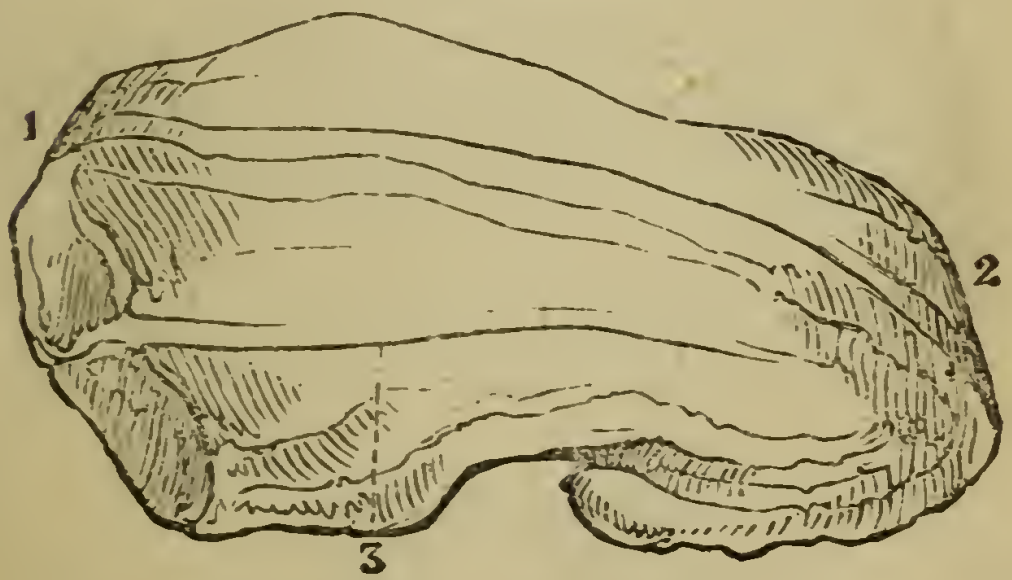


AITCH-BONE OF BEEF.

Cut off and lay aside a thick slice from the entire surface, as marked 1-2, then help. There are two sorts of fat to this joint, and as

tastes differ, it is necessary to learn which is preferred; the solid fat will be found at 3; and must be cut horizontally, the softer, which resembles marrow, at the back of the bone, below 4.

A silver skewer should be substituted for the one which keeps the meat properly together while boiling, and it may be withdrawn when you cut down to it.



SIRLOIN OF BEEF.

There are two modes of helping this joint, the

better way is by carving long thin slices from 1 to 2; the other way is by cutting it across, which however spoils it. The most tender and prime part is in the direction of the line 3; there will also be found some delicate fat, part of which should be given with each piece.

RIBS OF BEEF

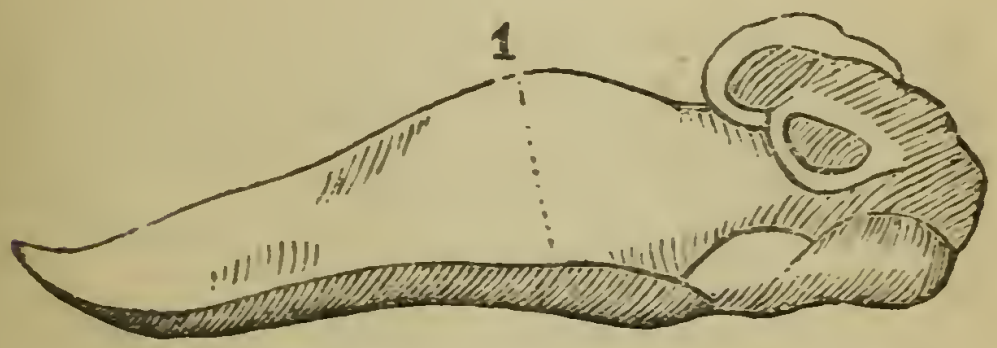
may be carved similar to the Sirloin, always commencing at the thin end of the joint, and cutting long slices so as to the give fat and lean together.

ROUND OF BEEF.

This joint is so very easy to attend to, that we have not deemed it necessary to give a drawing

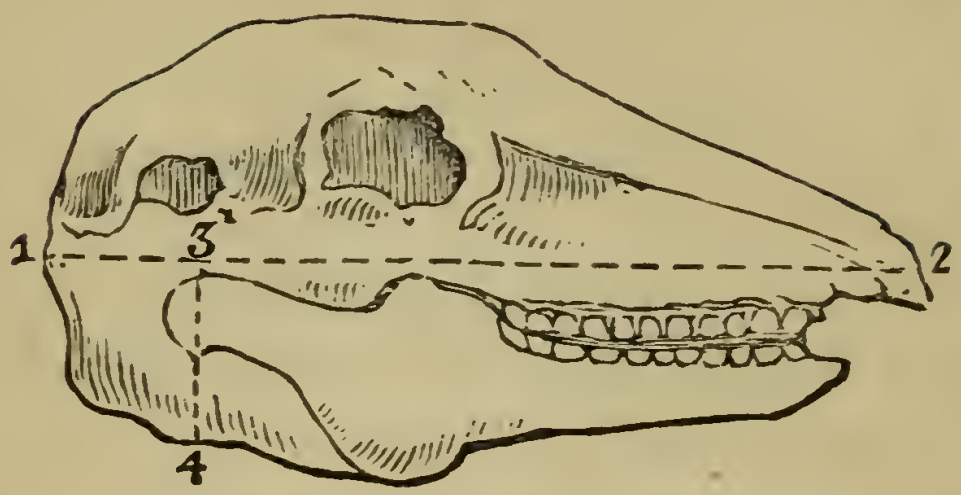
of it, it only requires a steady hand and a sharp knife. The upper surface being removed, as directed for the aitch-bone of beef, carve thin slices and give a portion of fat with each.

You must cut the meat as even as possible, as it is of consequence to preserve the beauty of its appearance.



A TONGUE.

Cut nearly through the middle, at the line 1, and take thin slices from each side. The fat is situated underneath, at the root of the tongue.



A CALF'S HEAD.

Cut thin slices from 1 to 2, and let the knife penetrate to the bone; at the thick part of the neck end, 3, the throat sweetbread is situated, carve slices from 3 to 4 and help with the other part. Should the eye be asked for, it must be extracted with the point of the knife, and a portion given. The palate, esteemed a delicacy, is situated under the head, and some fine lean will be found by removing the jaw-bone; portions of each of these should be helped round.

A LOIN OF VEAL

should be jointed previous to being sent to table, when each division may be easily cut through with a knife. The fat surrounds the kidney, and portions of each should be given with the other parts

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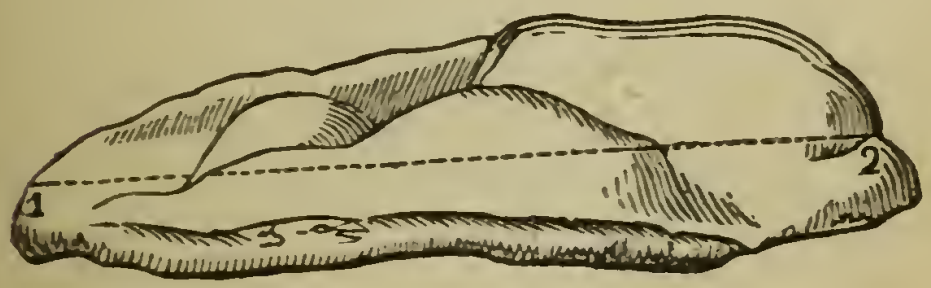
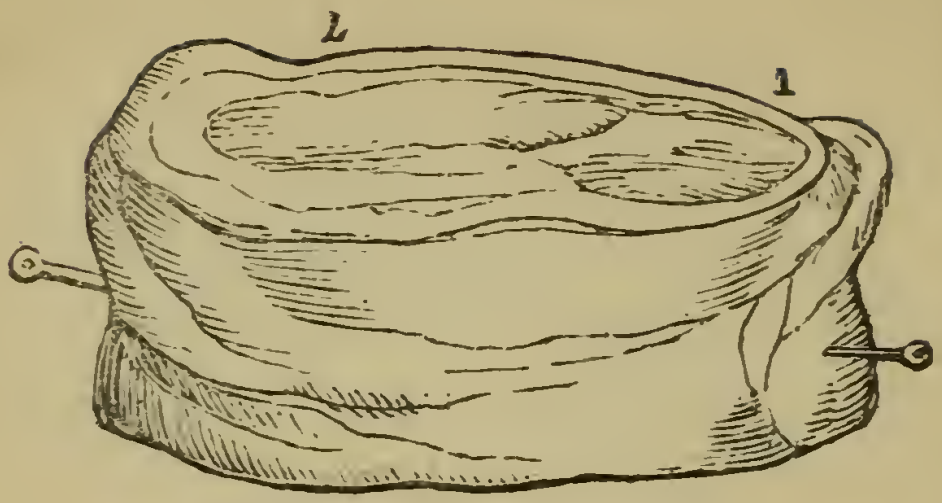


A BREAST OF VEAL

is composed of the ribs and brisket, which must be separated by cutting through the line 1-2; the latter is the thickest and has gristles. Divide each portion into convenient pieces, and proceed to help



FILLET OF VEAL

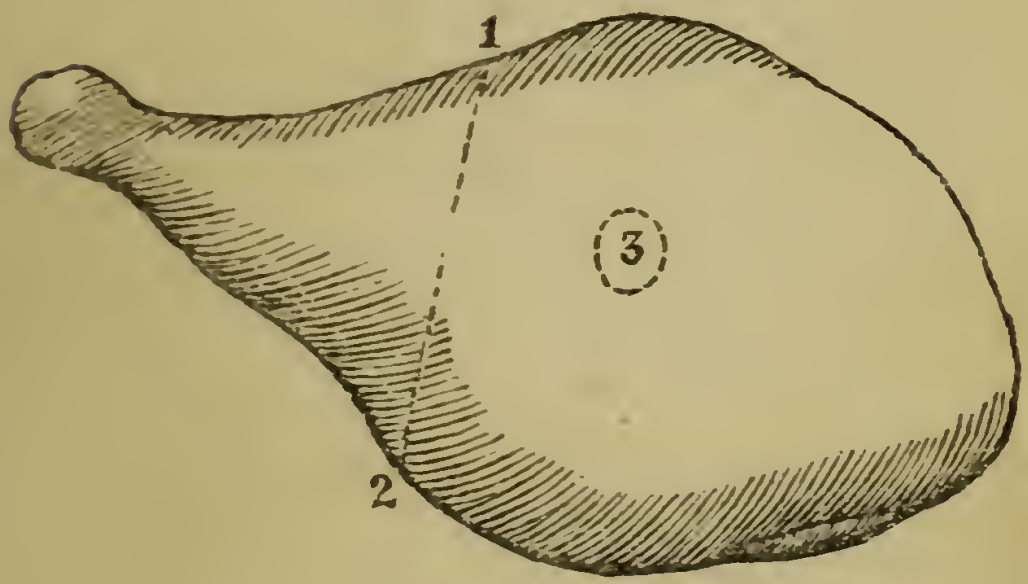
resembles a round of beef, and should be carved similar to it, in thin and very smooth slices, off the top; cut deep into the flap, between 1 and 2, for the stuffing, and help a portion of it to each person.

Slices of lemon are always served with this dish.

HAND OF PORK.

Cut thin slices from this delicate joint, either across near the knuckle, or from the blade

slices from either side of the line 1. For the seasoning in a roast leg, lift it up, and it will be found under the skin at the large end.



HAM.

The usual mode of carving this joint, is by long delicate slices, through the thick fat in the direction 1-2, laying open the bone at each cut, which brings you to the prime part at once. A more saving way is to commence at the knuckle and proceed onwards.

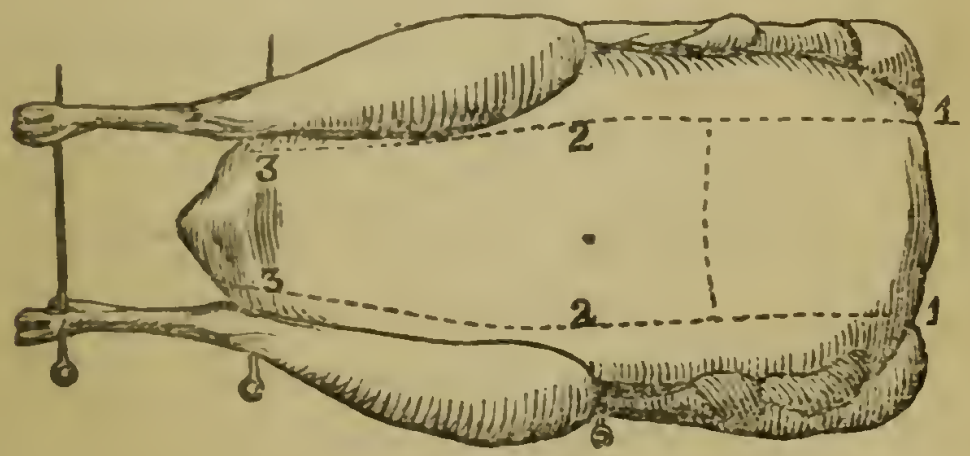
Some persons take out a round piece at 3, and enlarge the hole, by cutting thin circular slices with a sharp knife, this keeps the meat moist, and preserves the gravy, but seldom looks handsome.

SECTION III.

POULTRY, GAME, ETC.

The carving knife for poultry is smaller and lighter than the meat carver; the point is more peaked and the handle longer.

In cutting up a Turkey, Goose, Duck, or Wild Fowl, more prime pieces may be obtained by carving slices from pinion to pinion, without making wings; this is an advantage when your party is large, as it makes the bird go farther.



A FOWL.

It will be more convenient in carving this to

take it on your plate, and lay the joints, as divided, neatly on the dish. Fix your fork in the middle of the breast, and take the wing off in the direction of 1-2; divide the joint at 1, lift up the pinion with your fork, and draw the wing towards the leg, which will separate the fleshy part more naturally than by the knife; cut between the leg and body at 3 to the bone, 2, give the blade a sudden turn, and the joint will break if the fowl is not old. When a similar operation is performed on the other side, take off the merrythought, by cutting into the bone at 4, and turning it back, which will detach it; next remove the neck bones and divide the breast from the back, by cutting through the whole of the ribs, close to the breast. Turn up the back, press the point of the knife about half way between the neck and rump, and on raising the lower end it will separate easily. Turn the rump from you, take off the sidesmen, and the operation is complete.

The breast and wings are the most delicate

parts, but the leg is more juicy in a young bird. Great care should be taken to cut the wings as handsome as possible.

A TURKEY.

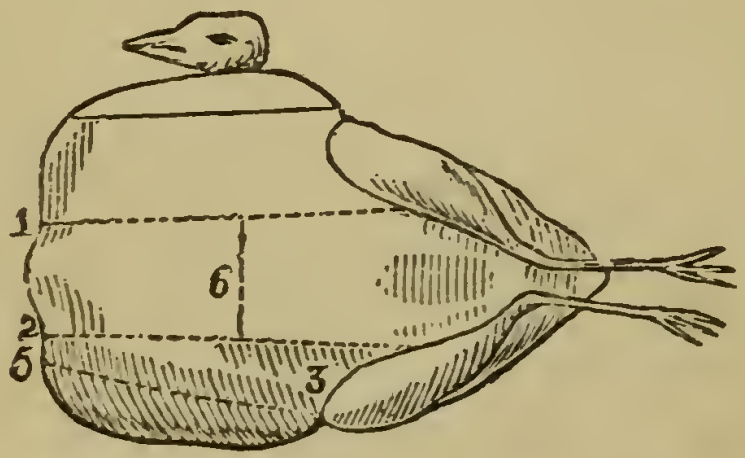
The finest parts of this bird are the breast and wings: the latter will bear some delicate slices being taken off. After the four quarters are severed, the thighs must be divided from the drumsticks, which being tough, should be reserved till last. In other respects a turkey must be dealt with exactly as recommended for a fowl, except that it has no merrythought.

Give a portion of the stuffing or forced-meat which is inside the breast, to each person.

A PARTRIDGE

is cut up in the same manner as a fowl, only on account of the smallness of the bird, the

merrythought is seldom divided from the breast. The wings, breast, and merrythought, are the finest parts of it, but the wing is considered the best, and the tip of it is reckoned the most delicious morsel of the whole.



A PHEASANT.

Fix your fork in the centre of the breast, and make incisions to the bone at 1-2, then take off the leg in the line 3-4, and the wing at 3-5, serve the other side in the same manner, and separate the slices you had previously divided on the breast. In taking off the wings, be careful not to venture too near the neck, or you

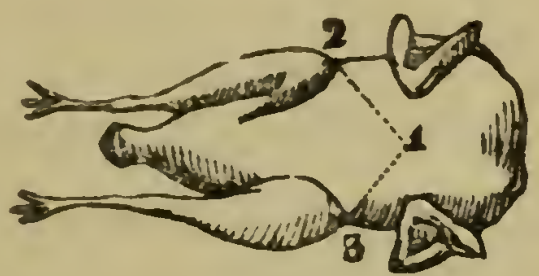
will hit on the neck bone, from which the wing should be divided. Pass the knife through the line 6, and under the merrythought towards the neck, which will detach it. The other parts may be served as directed for a fowl.

The breasts, wings, and merrythought, are the most delicate parts, although the leg has a higher flavour.

WOODCOCKS, GROUSE, ETC.

are carved similar to a fowl, if not too small, when they may be cut in quarters and helped.

Snipes being smaller should be divided in halves.

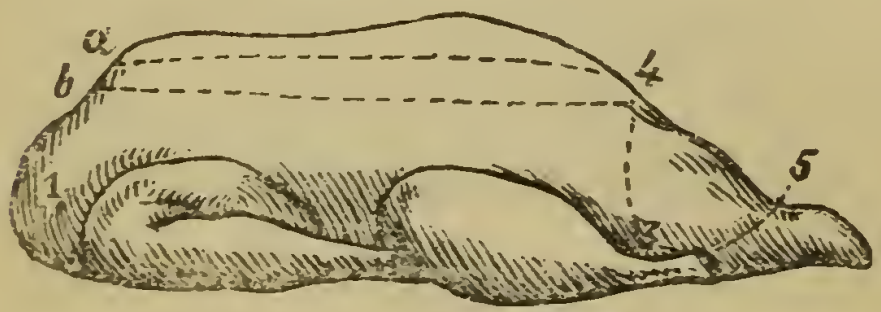


PIGEONS.

The usual way of carving these birds is to

insert the knife at 1, and cut to 2 and 3, when each portion may be divided into two pieces and helped; sometimes they are cut in halves, either across or down the middle, but as the lower part is thought the best, the first mode is the fairest.

Should they be very large and fine they may be served like fowls.



A GOOSE.

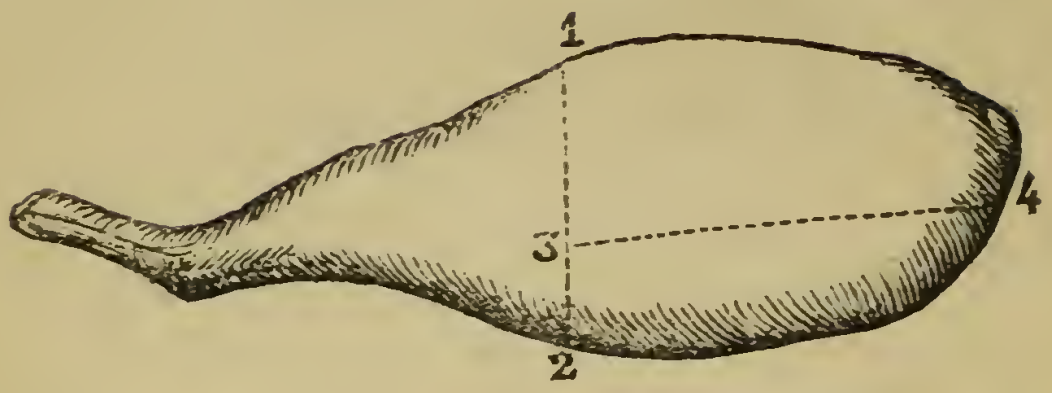
Take off the wing by putting the fork into the small end of the pinion and press it close to the body, divide the joint at 1 with the knife, carrying it along as far as 2. Remove the leg by cutting in the direction of 2-3, and

divide the thigh from the drumstick, then sever the limbs on the other side, and cut some long slices from each side of the breast, between the lines *a* and *b*.

To get at the stuffing, the apron must be removed, by cutting from 4 to 5 by 3. It is rarely necessary to cut up the whole of the goose, unless the company is large, but the merrythought may be taken off: there are two sidebones by the wing, which may be cut off, as likewise the back, and lower sidebones. The best pieces are the breast and thighs.

A DUCK.

Remove the legs and wings as directed above for a goose, and cut some slices from each side of the breast, the seasoning will be found under the flap, as in the other bird. Should it be necessary, the merrythought, sidebones, &c., can be detached in the same manner as recommended for a fowl.

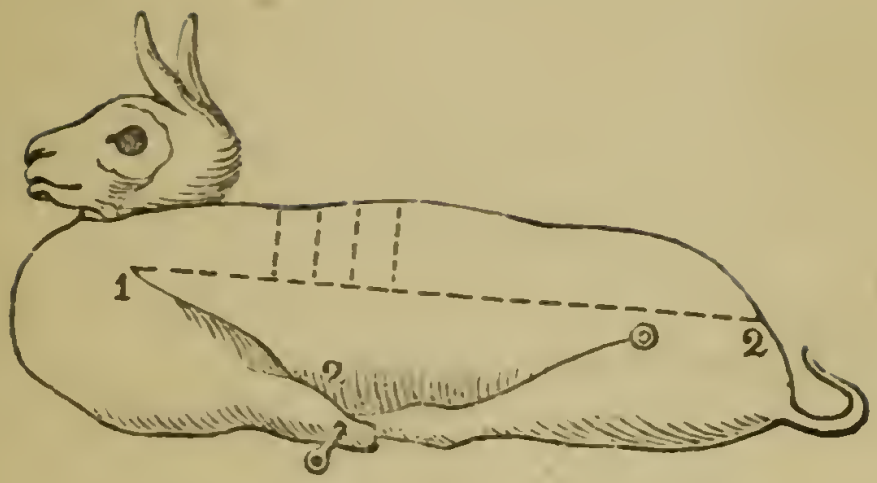


HAUNCH OF VENISON.

First let out the gravy by cutting into the bone across the joint at 1-2, then turn the broad end towards you, make as deep an incision as you can from 3 to 4, and help thin slices from each side. The greater part of the fat, which is much esteemed, will be found on the left side, and those who carve must take care to proportion both it and the gravy to the number of the company.

nose

rs



HARE.

Insert the point of the knife inside the shoulder at 1, and divide all the way down to the rump, at 2; do the same on the other side, and you will have the hare in three pieces. Pass the knife under the rise of the shoulder, at 2-1, to take it off; the leg may be severed in a similar manner: then *behead it*—cut off the ears close to the roots, and divide the upper from the lower jaw. Next place the former flat on a plate, put the point of the knife into the forehead, and divide it through the

ire down to the nose. Cut the back into convenient portions, lay the pieces neatly on the dish, and proceed to serve the company, giving some stuffing (which will be found in the inside) and gravy to each person.

The prime parts are the back and legs; the ears are considered a luxury by some, as are the head and brains: they may be distributed to those that like them.

Should the hare not be very tender, it will be difficult to divide the sides from the back, but take off the legs by cutting through the joints, which you must endeavour to hit, you will then be able to cut a few slices from each side of the back. Next dissever the shoulders, which are called the sportsman's joints, and are preferred by many. The back, &c., may then be carved as directed above.

RABBIT.

The directions for cutting up a hare will be

amply sufficient to enable the carver to dispose of this animal. The best part is the shoulders and back, which must be divided into three or four pieces according to its size. The head should not be given unless asked for.

THE END.

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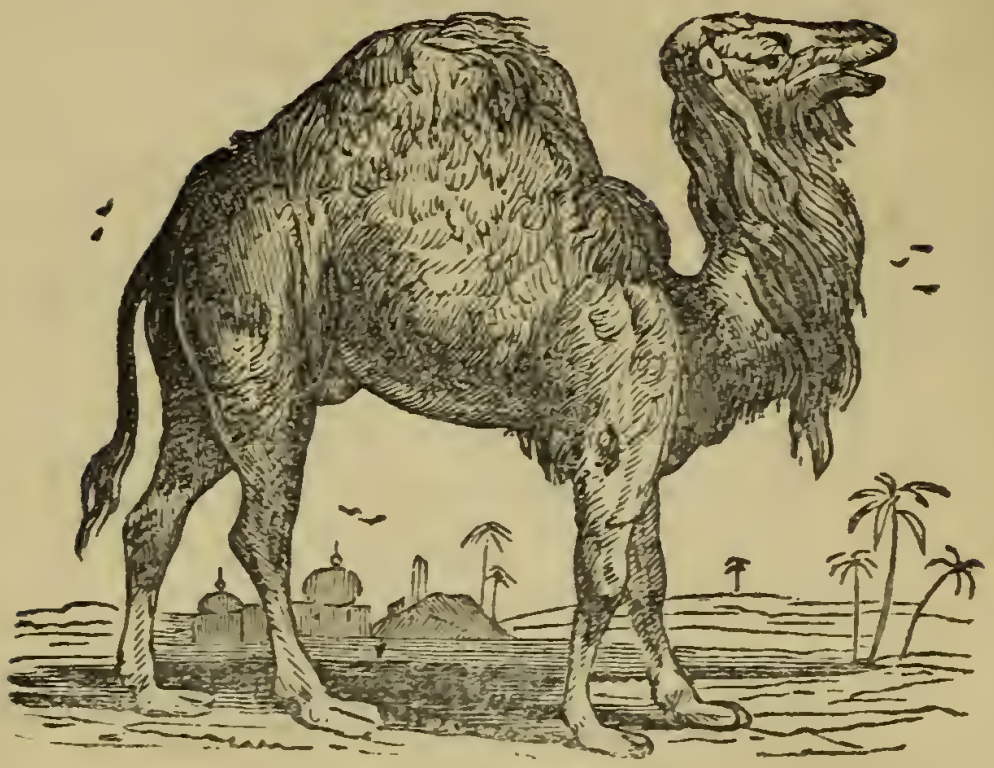

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